



**Grape Varieties:** 95% Mourvèdre  
5% Carignan



**Location:** St. Cyr-sur-Mer



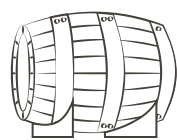
**Sols:** Red sandy marls loaded with calcareous pebbles  
with marly soils



**Produce:** 32Hl/Ha



**Vinification:** Hand made harvest  
Vinification of the 2 grape varieties together  
Total destemming  
Maceration for 35 days with temperature control  
between 24°C and 28°C  
Pressing and incorporation of press juices  
in free-run juice after tasting



**Ageing:** In 18 months French oak barrels  
Ageing potential: 10 years



## The eye

Beautiful deep garnet red  
deep, black.



## The nose

Very fine, complex and intense  
nose with notes of small black  
fruits, roasting and spices.



## The mouth

The palate is rich, fleshy and  
velvety with melted tannins.



## Gastronomy

Chili con carne, beef tenderloin,  
leg of lamb, steak of wild boar.

*Fruity | Fine | Intense*

*Fine | Harmonious | Rich*